New Year's Eve 2026

First seating 895 kr - Second seating 1095 kr

Course 1

SHRIMP TOAST - STURGEON CAVIAR
Milk Bread, Italian Sturgeon Caviar, Chili Furikake, Shrimps With Lime & Lemongrass

MIXED SUSHI
Lobster Maki, Oshi Style Char, O-Toro Tuna Nigiri, Hamachi

WAGYU KAGOSHIMA A5 TARTAR
Tare, Charred Leek Emulsion, Crispy Onion, Pickled Kohlrabi, Sansho Pepper

Course 2

CRISPY CHICKEN WONTON
Five-Spice, Spring Onion, Plum & Gold Flake Dip

CHAR SIU PLUMA
Kimchi Dressing, Roasted Peanuts, Crispy Parsnip, Gochugaru, Coriander Cress

CRISPY SALAD
Roasted Sesame, Crispy Lettuce

GRILLED LANGOUSTINE
Thai Celery, Tomatillo, Smoked Tomato Oil, Charred Pak Choi, Green Papaya, Lemongrass

Course 3

PEKING-STYLE DUCK
Confit Duck, Peking Pancakes, Hoisin, Charred Chinese Cabbage, Betel Leaf

SMASHED CUCUMBER
Fresh Herbs, Chilli, Radish

Course 4

DARK CHOCOLATE CAKE
Condensed Milk, Caramelised Chocolate, Tempura Banana, Almond Meringue

BEVERAGES SELECTED TO MATCH 795 KR
Champagne Deutz Brut Classic, Kid Pink Label Junmai Daiginjo,
Gut Hermannsberg FINE Riesling Feinherb, Calera Central Coast Pinot Noir,
Hana Hato Oak Kijoshu